

MOUNTAIN AGRICULTURE

Conducted by Mr. Robert F. Spence, Farm Demonstrator and Special Investigator

A SUCCESSFUL FARMERS' MEETING

Of all our meetings that we have had at Berea the one held last Saturday was the best. The spirit of the occasion was in perfect harmony with the importance of the subjects discussed. The subjects were live ones, discussed by live and enthusiastic farmers who knew what they were talking about. When a man tells his own experience whether religious or other, it always carries conviction with it and changes men's minds, or in other words, converts them; just so it was at our Farmers' Meeting, Saturday. We actually had converts to the sweet clover proposition—men who have been skeptical about raising it for feed and a land builder.

Messrs. Spink, Hill and Lamb led the discussion with their own experience. These gentlemen have verified every sweeping statement that I have ever made in regard to sweet clover and its wonderful benefits to both livestock of every kind and as a soil builder and hillside retainer. We are unable to give you all they said in this small space; but you should have been there and heard these men and become converted to the sweet clover idea. Cultivation of corn was another important topic discussed. If all the points touched on were carried out this season, our yield would be one of the largest we have ever had. Let us continue to make these monthly meetings greater successes in the future and help each other.

CORN CULTIVATION

This should be shallow, to conserve moisture, liberate plant food, kill weeds and allow roots to feed in the rich top soil. Harrowing corn a few days after planting destroys weeds just sprouting, and allows the first cultivation to be delayed a few days. After the corn is up, cultivate with a smoothing harrow or a weeder at least once. This can be done until the corn is six to eight inches high. The first cultivation other than the above may be deep, but before the corn is six inches high. All other cultivation should be shallow—not over two inches deep—unless after a hard, packing rain, when a little deeper cultivation is permissible if the corn is not over 12 inches high.

Cultivation should be every eight or ten days, or oftener if a crust is formed, and should be continued until corn is five feet high. In case of dry weather, a dust mulch should be maintained until silking time.

Suckers

Suckering depends on the fertility of the soil, the amount of water present, and the variety of corn. Thicker planting tends to reduce the number of suckers. Experiments show that no advantage is gained by pulling the suckers; however, seed stalks make better ears than those made on suckers. If suckering is done, do it when the ground is moist and before the corn is eight inches high.

DEATH WARRANT FOR ALL MALES

This The Week For Making Roosters Into Salad in Kentucky and Tennessee—Widowing of Hens Means Saving of Millions in Spoilage Every Year

Kill the male bird. Widow every hen.

This decree went out over all Kentucky from the Experiment Station this week. Uncle Sam himself signs the death warrant, and Arthur S. Chapin, federal poultry club organizer, appears for the prosecution.

"Fertile eggs cost the farmer fifteen million dollars a year," is the impressive proof offered in justification. "The rooster makes the egg fertile—the fertile egg makes the blood ring," is another striking declaration in a poster which has been tacked up in more than five thousand conspicuous places over the State.

Kentucky may be relatively a little slow in adjusting itself to the new order of things, but there is no question. Mr. Chapin says, that "Widow Week" of 1916 will be observed more widely than in former years. Mid-May is the slaughter time for Kentucky and Tennessee.

Salad The Best Solution

While the Bureau of Animal Husbandry does not hesitate to advise the ruthless killing of roosters as an economical proposition, it allows that the sentence may be commuted to solitary confinement, should old chanticleer be a pet. However, good business would suggest salad or a trip to the produce merchant.

The red-and-black poster bears witness against the farmer as follows:

"Farmers lost annually \$45,000,000 from bad methods of producing and handling eggs. One-third of this loss is preventable, because it is due to the partial hatching of fertile eggs which have been allowed to become warm enough to begin to incubate.

"You can save the \$15,000,000 now lost from blood rings by keeping the male bird from your flock after the hatching season is over. The rooster does not help the hens lay. He merely fertilizes the germ of the egg. The fertile germ in hot weather quickly becomes a blood ring, which spoils the egg for food market. Summer heat has the same effect on fertile eggs as the hen or incubator.

"Infertile eggs will not grow blood rings. After the hatching season cook, sell or pen your rooster. Your hens not running with a male bird will produce infertile eggs—quality eggs that keep best and market best.

Exhibits Reach Clear To Feathers. Eleven enlarged cuts of eggs border the proclamation. These show the fertile egg after twenty-four hours, with the germ beginning to hatch, on through the blood-ring stage, the embryo chick stage and, at the end of seven days, the pin-feather stage. The infertile egg subjected to the same temperature remains wholesome, as shown by corresponding photographs.

"Heat is the great enemy of eggs, both fertile and infertile," the poster concludes. "Farmers are urged to follow these simple rules, which cost nothing but time and thought and will add dollars to the poultry yard returns: Keep the nests clean; provide one nest for every four hens. Gather the eggs twice daily. Keep the eggs in a cool, dry room or cellar. Market the eggs at least twice a week. Sell, kill or confine all male birds." The banishment of the rooster will continue until late next winter.

CINCINNATI MARKETS

Wheat—No. 2 red \$1.08@1.10, No. 3 \$1.03@1.06, No. 4 88@97c.

Corn—No. 2 white 73@73½c, No. 3 white 72½@73c, No. 4 white 69½@70½c, No. 2 yellow 73@73½c, No. 3 yellow 72½@73c, No. 4 yellow 69½@70½c, No. 2 mixed 73@73½c, No. 3 mixed 72½@73c, No. 4 mixed 69½@70½c, white ear 74@75c, yellow ear 75@76c, mixed ear 74@75c.

Oats—No. 2 white Northwestern 45@46c, standard white Northwestern 44@45c, No. 3 white Northwestern 43@44c, No. 3 white local 40@41c, No. 4 white 39@40c, No. 2 mixed 39½@40½c, No. 3 mixed 38½@39½c, No. 4 mixed 37½@38½c.

Hay—No. 1 timothy \$24, No. 2 \$22, No. 3 \$19@20, No. 1 clover mixed \$20, No. 2 \$18, No. 1 clover \$14, No. 2 \$12. Eggs—Prime firsts 21c, firsts 20½c, ordinary firsts 19½c, seconds 18c.

Poultry—Broilers, 1 to 1½ lb, 25@30c; over 1½ lb, 35c; fowls, 4 lbs and over, 16½c; under 4 lbs, 16½c; roosters, old, 9½c; ducks, white, 3 lbs and over, 14c; under 3 lbs, 12c; colored, 11c; hen turkeys, 8 lbs and over, 21c; young turkeys, 10 lbs and over, 21c; crooked breasted, 10@12c; culls, 6@8c.

Cattle—Shippers \$8.25@9.50; butcher steers, extra \$9@9.40, good to choice \$8.25@8.85, common to fair \$6@8; heifers, extra \$9@9.50, good to choice \$8.25@8.75, common to fair \$6.25@8; cows, extra \$7.25@7.60; good to choice \$6.50@7.25, common to fair \$4.75@6.25; canners \$4@4.75; stockers and feeders \$5.50@8.

Bulls—Bologna \$6.50@7.50, fat bulls \$7.50@7.85.

Calves—Extra \$10.75@11, fair to good \$8@10.75, common and large \$5@10.50.

Hogs—Selected heavy shippers \$9.60@9.85, good to choice packers and butchers \$9.60@9.65, mixed packers \$9.35@9.60, stags \$6@6.50, common to choice heavy fat sows \$7.25@9.65, select medium \$9.15@9.25, lightshippers \$9@9.15, pigs (110 lbs and less) \$6@8.50.

Sheep—Extra \$7.50@7.95, good to choice \$7@7.50, common to fair \$3.50@3.75.

Lambs—Extra \$12.25@12.50, good to choice \$11.75@12.25, common to fair \$9@11.25, sheared \$8.50@9.75.

Farm and Garden

MILK AND CREAM CONTESTS.

Competitions in Quality of Milk Among Dairymen Have Educational Value. (Prepared by United States Department of Agriculture.)

Milk and cream contests have been found to be a very valuable means of inducing dairymen to take greater pains in the production and handling of milk. In a new professional paper of the United States department of agriculture, bulletin No. 356, the axiom is quoted that "Education accomplishes more than legislation." The law, it is said, can of course be applied to glaringly insanitary conditions, but after a certain degree of cleanliness has been reached subsequent improvement must be obtained in other ways.

The first milk and cream contest was held in 1906, during the national dairy show in Chicago. Since then



there have been many others, and the method of scoring the exhibits has gradually been improved. Under the present system out of a total possible score of 100 points 35 are allowed for the bacterial count, 25 for the flavor and odor of the milk, 10 for the absence of visible dirt, 10 for percentage of fat, 5 for acidity and 5 for the appearance and condition of the bottle and cap.

To obtain a perfect score for the bacterial count the milk must contain less than 500 bacteria per cubic centimeter. A bacterial count above the local legal limit results in a score of 3. The deductions from the possible score of 25 for flavor and odor are made according to the conditions found. This is also true of the examination for visible dirt. For this the milk is allowed to remain for some time undisturbed and the bottom is then examined very closely for the slightest movable speck. Four per cent or more of fat in the milk results in a perfect score of 10, less than 2.7 per cent in 9. To obtain a perfect score for the solids not fat the percentage must be 8.7 or more, and less than 7.8 per cent is counted 0. In the case of cream there is no credit for solids not fat, and the percentage of fat counts 20 points instead of 10. To obtain a perfect score for acidity the percentage must be 0.2 or less. More than 0.24 per cent is counted 0.

The same score card is now being used for market milk and for certified milk, but in most of the contests those who compete in the certified class are not allowed to enter samples in the market class.

The educational value of these contests is indicated by the fact that almost invariably dairymen who have had experience in such competitions obtain higher scores than those who have not. On the other hand, the contests are used also to point out to consumers the fact that clean milk is more difficult and expensive to produce than dirty milk.

HOME DEPARTMENT

Conducted by Miss Jessie S. Moore, Director of Home Science

MORE HOT WEATHER DESSERTS

Many desserts which are not frozen are agreeable at this season of the year served cold—among these may be mentioned various sorts of custards, gelatines, tapioca and cornstarch dishes. Junkets which are prepared by adding sugar and flavor to milk which has been coagulated by adding rennet tablets are very palatable and wholesome. These tablets, which cost about ten cents, for enough for ten quarts, may be purchased at most drug stores or by sending directly to the Charles Hansen Laboratories, Little Falls, N. Y. This company manufactures also preparations called "Nesnah" which contain the sweetening and flavor as well as the rennet so that the milk is all that is necessary to add. Full directions come with each package.

Tapioca Cream

¼ cup pearl tapioca or 1½ tablespoons minute tapioca.
2 cups scalded milk.
1 teaspoon vanilla.
2 eggs.
¼ cup sugar.
¼ teaspoon salt.

Pick over tapioca and soak one hour in cold water to cover, drain, add to milk, and cook in double boiler until tapioca is transparent. Add half the sugar to milk and remainder to egg yolks slightly beaten, and salt. Combine by pouring hot mixture slowly on egg mixture, return to double boiler, and cook until it thickens. Remove from range and add whites of eggs beaten stiff. Chill and flavor.

Caramel Custard

4 cups scalded milk.
5 eggs.
½ cup sugar.
½ teaspoonful salt.
1 teaspoon vanilla.

Put sugar in frying pan, stir constantly over hot part of range until melted to a syrup of light brown color. Add gradually to milk, being careful that milk does not bubble up and go over, as it is liable to do on account of the high temperature of the sugar. As soon as sugar is melted in milk, add mixture gradually to eggs slightly beaten; add salt and flavoring, then strain in buttered mould, set in pan of hot water. Sprinkle with nutmeg, and bake in slow oven until firm, which may be readily determined by running a silver knife through custard; if knife comes out clean, custard is done. During baking, care must be taken that water surrounding mould does not reach boiling point, or custard will whey. Always bear in mind that eggs and milk in combination must be cooked at a low temperature.

Silver Custard

Whites of 4 eggs.
2 cups milk.
½ t. lemon extract.
¼ cup sugar.
spk. salt.

Beat eggs slightly, add sugar and salt and flavor, put on scalded milk and bake as directed for caramel custard—serve with soft boiled custard made as follows:

Beat eggs slightly, add sugar and salt; stir constantly while adding gradually hot milk. Cook in double boiler, continue stirring until mixture thickens and coating is formed on the spoon, strain immediately; chill and flavor. If cooked too long the custard will curdle; should this happen, by using an egg-beater it may be restored to a smooth consistency, but custard will not be as thick. Eggs should be beaten slightly for custard, that it may be of smooth, thick consistency. To prevent scum from forming, cover with a perforated tin. When eggs are scarce, use yolks, two eggs and one-half tablespoon cornstarch.

Cornstarch Mold.

3 tb. cornstarch.
4 tb. sugar.
2 cups milk.
½ t. salt.
1 t. vanilla.

Mix sugar, starch and salt and moisten with a little cold milk. Pour over it the rest of the milk heated and cook in double boiler 15 minutes and add vanilla. Mold in cups rinsed in cold water and serve with cream and sugar or fruit. Chocolate cornstarch may be made by adding one-half ounce melted chocolate or 2 tb. of cocoa.

Pineapple Pudding.

2-3-4 cups scalded milk.
¼ cup cold milk.
¼ cup cornstarch.
Whites 3 eggs.
¼ cup sugar.
¼ teaspoon salt.
¼ can grated pineapple.

Mix cornstarch, sugar, and salt, dilute with cold milk, add to scalded milk, stirring constantly until mixture thickens, afterwards occasionally; cook fifteen minutes. Add flavoring and pineapple, whites of eggs beaten stiff, mix thoroughly, mould, chill and serve with boiled custard.

Snow Pudding

3 tb. cornstarch.
2-3 cup sugar.
¼ t. salt.
Rind and juice of 1 lemon.
1 pt. water (boiling).
Whites 3 eggs.

Mix sugar, salt and cornstarch with a little cold water. Add boiling water and stir (in double boiler) until it thickens. Cook 10 minutes, cool and flavor.

Add mixture slowly to egg whites which have been beaten dry and beat 10 minutes. Pour into mold and chill. Serve with soft boiled custard.

Indian Trifle

3 tbs. flour.
3 tbs. white cornmeal
3 c. milk.
4 tbs. sugar.
½ cup shave citron or ¼ cup raisins.
½ tsp. cinnamon.

Mix flour and cornmeal. Scald milk and pour slowly over dry ingredients. Stir all together and continue to stir over fire until quite thick. Add sugar, citron, or raisins and cinnamon and cook in a double boiler two or three hours. Turn into mold or glass dish and serve with custard sauce.

Things of Interest and Information to Boys and Girls.

A HANDSOME ANGORA CAT.

Kayani Safid, Which Won the First Prize at the Atlantic Cat Club Show, New York—Puzzles and Games to Test the Skill of Solvers.

Most children, especially the girls, would be glad to have such a beautiful cat as the animal shown herewith. Kayani Safid is the name of the beautiful creature. It won first prize at a recent cat show held in New York city, and its owner values it at a fabulous



Photo by American Press Association.
CHAMPION KAYANI SAFID.

price for a cat. Angora is in Turkey and is noted for the production of Angora cats. The Persian cat and the Angora are much the same and may be said to be the same species of cats, although in the old days distinctions were drawn. Cats make very good playfellows when they are young, but old pussies are likely to scratch if roughly treated. Most animals resent unkindness and respond to good treatment, so it is wise as well as right to be kind to all creatures.

Always Down.

The Boss—Anybody call me up while I was out?
Office Boy—Yes, sir; your wife.
"Oh, you're mistaken. She never calls me that way."—Richmond Times-Dispatch.

SEASONABLE SALADS.

Seven Recipes For One of Our Most Healthful Courses.

Fruit Salad.—Two tablespoonfuls of butter, two tablespoonfuls of flour, one-fourth cupful of sugar, salt. Cook like cream filling. When cold add the juice of a lemon, and when ready to use add one cupful of cream, whipped. For fruit use one pineapple cut up and covered with sugar, one-half pound of English walnuts, one-half pound of Malaga grapes cut in halves, two or three large apples diced.

Fig and Almond Salad.—Beat one-half cupful of heavy cream until stiff and one scant tablespoonful of lemon juice, one-half saltspoonful of salt and a dash of white pepper. Cut cooked bag or pulled figs into thin slices, add one-half the quantity of blanched and shredded almonds and garnish with cream dressing.

English Walnut Salad.—Place choice English walnut meats in a salad dish on a bed of minced oranges, sprinkle lightly with pure olive oil and set aside for several hours. Wash and pick over crisp watercress, sprinkle with salt and pepper, add the fruit and nut mixture and serve as cold as possible.

Potato Salad.—Six boiled potatoes, two small onions, two hard-boiled eggs, a pinch of salt. Chop onions fine, then add eggs and potatoes and salt. Chop not too fine. Dressing: Three-fourths cupful of vinegar, butter size of an egg, one large teaspoonful mustard, three tablespoonfuls sugar, dash of cayenne, two beaten eggs. Melt butter, stir in mustard, and after making it smooth in a little vinegar add beaten eggs, then sugar. Cook all ingredients together and stir constantly.

Cheese Salad.—Rub one-fourth pound of Roquefort cheese to a paste; add olive oil until the mixture has the consistency of thick cream. Thin with a tablespoonful of vinegar. Serve on lettuce.

Banana Salad.—Six bananas, one apple, one orange, boiled dressing. Open the bananas carefully, so as to fill them again, slice three of them and cut the apple and orange into small pieces. Mix thoroughly with boiled dressing and fill the banana skins, placing them on lettuce leaves.

Banana and Nut Salad.—Remove the skin from a banana, arrange it on white lettuce leaves and cover it with plenty of finely ground nuts. Then cover the nuts with a boiled salad dressing.

THE STURDY SAILOR.

One of the Suits Ever Popular With the Small Girl.

Cut of brown serge, a box plaited skirt with a middie terminating in a wide belt, this serviceable suit for



FOR THE SPRING TERM.

small girls will fill the need of school days. The braiding is white soutache, and the contrasting cuffs, collar and belt are of tan broadcloth.

Kitchen Plants.

Lemon seeds, if planted and treated as home plants, will make pretty little shrubs. The leaves can then be used for flavoring. Tie a few in a cloth and drop in apple sauce when boiling and nearly done. It is a cheap essence.

Break some cold cooked fish into pieces, place it in china scallops, with little lumps of butter, seasoning, a few drops of anchovy sauce and a little cream; sprinkle with breadcrumbs and bake them in the oven for ten minutes or brown them before the fire. Serve hot in the scallops.

Keep a glass jar near your sink and when you have pieces of soap that are too small for use drop them into it and cover with water. A soap jelly will form, which it is very fine to use in the wash boiler or for washing dishes. If it is to be used for washing clothes add a tablespoonful of borax.

AMERICAN CAVALRY HAS ROUGH GOING IN MEXICO



Photo by American Press Association.
The punitive army in Mexico must travel through a wild, mountainous country in its chase after Villa. Here is seen United States cavalry crossing a stream.